



We recently visited Barreled Souls owners Matt Mills and Chris Schofield at their brewing facility in Mill Brook Park for a behind-the-scenes look at their unique barrel fermentation process that produces some of the most sought-after microbrews in Maine.

Barreled Souls Brewing Co. was founded in 2014 when the two childhood friends from Wells became business partners. Chris Schofield is the head brewer for the company, bringing a genuine love for craft brewing that began when his father gave him a home brewing kit for his 21st birthday.

He spent a year working as the assistant brewer at Federal Jack's in Kennebunk before heading to college at Boston University. After a nine-year stint using his engineering degree with the Department of the Army, Chris landed in Texas as the lead designer for a new brewery. There he honed his skills further, creating a brewing system from the ground up, before returning to Maine.

Matt Mills is the Operations Manager, bringing over a decade of experience in the high-end restaurant and beverage service industry to the day-to-day operations of the brewery and tasting room on Rt. 1 North in Saco.

Most Barreled Souls beers are aged for 8-12 months in bourbon barrels at their brewing facility at 11 Mill Brook Park in Saco. The oak barrels, purchased from different bourbon makers across the country, are labeled, dated and stacked on racks - a unique site not seen at most microbreweries.

Five years after launching Barreled Souls, the pair say business is strong, and it has grown beyond expectations.

"We knew we really wanted to focus on barrel aged beer," Schofield said. "But we didn't think we would be doing so many IPA's, and we never really set out to can beer, which we're doing now too."

As Chamber members, the Barreled Souls co-owners are committed to supporting the local community and collaborating with other businesses.

"We're always working with other local brewers, sharing hops, and sharing new ideas," Schofield said.

They've also partnered with several businesses and organizations to create signature brews flavored with everything from fruits to doughnuts, coffee and even bacon. Chamber member Elements: Books, Coffee, Beer collaborated with Barreled Souls to create "Sweet Tooth" - a 5.5% tart ale made with fresh watermelon and Sour Patch Kids. This popular brew is currently on tap at Elements and served with a garnish of the sweet tart candy.

During our visit last month, brewers were adding 80 pounds of bourbon glazed apples from Doles Orchard in Limington to a tank along with cinnamon sticks to create their "ABC's" beer, an imperial brown ale, due to be released in time for Thanksgiving.

Be sure to stop into the Barreled Souls tasting room at 743 Portland Road (Route 1) in Saco and follow their social media accounts to make sure you don't miss out on their special events and release dates for your favorite brews!

